

## PARTY PLATTERS

### **SOFT PRETZELS | \$26**

served with house-made honey mustard & beer cheese  
*serves 10-12*

### **BUTTERMILK CHICKEN FINGERS | \$29**

24-hour brine served with our house-made honey mustard  
*serves 10-12*

### **NACHOS | \$32**

house-made chorizo sausage, cheddar-jack cheese, beer cheese, tomato & roasted corn salsa, jalapeños, sweet & smoky ranch  
*serves 10-12*

### **DUCK QUESADILLA | \$35**

duck confit, gruyere cheese, sage mascarpone, dried cranberries, crème fraîche  
*10 pieces*

### **TEMPURA CAULIFLOWER | \$25**

served with yum yum dipping sauce  
*serves 10-12*

### **CAESAR SALAD | \$27**

romaine, extra virgin olive oil, roasted garlic, parmesan cheese, garlic-black pepper crostini, white anchovy dressing  
*serves 10-12*

### **HOUSE SALAD | \$27**

mixed greens, tomato, cucumber, onion, carrot, white balsamic dressing  
*serves 10-12*

### **FRENCH ONION GRILLED CHEESE | \$30**

sherry-thyme caramelized onions, havarti cheese, gruyere cheese, VBC sourdough bread  
*serves 8*

### **SHAVED BEEF FINGER SANDWICHES | \$36**

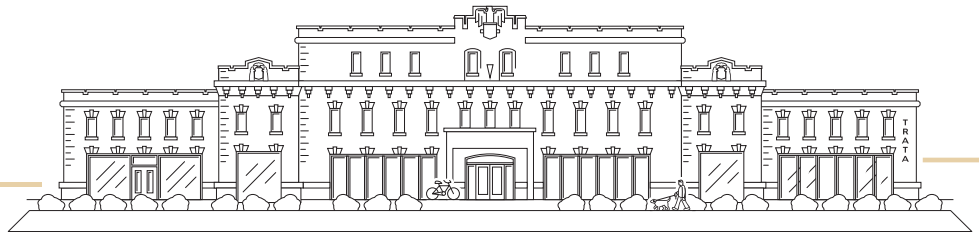
thinly sliced ribeye, peppers, onions, beer cheese, ciabatta roll  
*serves 8*

### **DESSERT PLATTER | \$8 per person**

assorted cookies and mini deserts from the Village Bakery & Cafe

tr@ta

the restaurant at the armory



## LIMITED MENUS

### menu 1

\$30 per person

*family-style appetizers*

**SOFT PRETZELS** honey mustard & beer cheese | **TEMPURA CAULIFLOWER** yum yum sauce

*choice of entree*

#### **TRATA BURGER**

lettuce, tomato, american cheese, special sauce, VBC bun, house fries

#### **VEGGIE BURGER**

lettuce, tomato, onion, roasted garlic mayo, VBC bun, house fries

#### **NASHVILLE CHICKEN SANDWICH**

fried chicken, brown sugar hot sauce, house pickles, roasted garlic mayo, VBC bun, house fries

#### **FRENCH ONION GRILLED CHEESE**

sherry-thyme caramelized onions, havarti & gruyere cheese, sourdough, house fries

#### **CHOPPED CHICKEN COBB SALAD**

chopped romaine, hardboiled egg, cucumber, tomato, bbq bacon, grilled chicken breast, roasted jalapeño-blue cheese

*dessert*

#### **FLOURLESS CHOCOLATE TORTE**

### menu 2

\$45 per person

*first course*

**HOUSE SALAD** mixed field greens, tomato, cucumber, carrot, onion, white balsamic vinaigrette

*choice of entree*

#### **STEAK FRITES**

grilled 12oz strip steak, house fries, cipollini bordelaise sauce

#### **LINGUINI & CLAMS**

charred corn, cherry tomatoes, parmesan, spicy italian salami sauce

#### **CHICKEN MILANESE**

panko & herb crusted chicken cutlet, arugula, apple-fennel salad, pickled shallot, lemon-basil aioli, asiago cheese, grilled lemon

#### **VEGETARIAN LINGUINI**

corn, tomato, parmesan, fresh herbs

*dessert*

#### **SEASONAL DESSERT BAR**

*prices exclude beverage, tax & gratuity*